



**Procedural Manual for SA Olive  
Commitment to Compliance (CTC) Scheme**

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Effective Harvest 2021

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# OLIVE OIL PRODUCERS

## 1. Introduction

The SA Olive Commitment to Compliance (CTC) Scheme is not a certification scheme. It is a voluntary integrity-based scheme managed by SA Olive for locally produced extra virgin olive oil aimed at providing the South African consumer with reassurance regarding the quality of product carrying the compliance seal and therefore a meaningful reason to support the local industry with confidence.

The SA Olive Commitment to Compliance seal is the consumer's assurance that the producer undertakes that:

- The content is 100% locally produced olive oil;
- The content was produced in the harvest year displayed on the seal;
- The SA Olive Tasting Panel considers the content free of organoleptic defects;
- The content complies with International Olive Council chemical analysis standards for free fatty acids and peroxides.

SA Olive will endeavour to ensure that participants consistently meet quality standards and requirements, however that responsibility lies with the participating producer.

***The CTC scheme is voluntary. The integrity of participants is fundamental to its success.***

## 2. Pre-application requirements

The applicant must be a member of SA Olive or be in the process of becoming one.

## 3. Application requirements

Each entity must apply for its own CTC approval regardless if contract processing was used or not. Should there be a change of ownership of bulk product, the buyer needs to apply for the CTC approval, as the seal is strictly non-transferrable.

The SA Olive Panel conducts tastings every second Monday. Tasting dates are circulated to producers and are available on the SA Olive website ([www.saolive.co.za](http://www.saolive.co.za)).

**The applicant must submit ALL the following to SA Olive by 12.00 on the Friday prior to the tasting.** Updated contact details can be found at the end of this document.

- 3.1. Signed pledge (CTC Application Form - Section A).
- 3.2. Sample Details (CTC Application Form - Section C).
- 3.3. Seal order (CTC Application Form – Section D).
- 3.4. Certificate of Analysis for each LOT number or tank number (See par. 6 for certificate of analysis requirements).
- 3.5. Two samples (500ml minimum per bottle) of each product. (See par.7 for SA Olive Panel sampling requirements.)
- 3.6. Copy of front and back label of olive oil bottle/container

Note:

If the pressing is still in progress, the CTC form - Section C caters for the submission of tank samples.

## **4. Procedure**

The chemical analyses and labels will be checked and the applicant will be advised on suggested changes to the labels or ways to remedy chemical anomalies, where possible.

Samples will be submitted for tasting to the SA Olive Tasting Panel. Samples will be tasted blind, i.e. they will be identified by number only. Results will be kept confidential. (See par. 7 for tasting panel procedure.)

After successful application and tasting by the Panel, the applicant will be issued with an invoice for the tasting. A tasting fee for each sample submitted will be charged as reflected in the latest CTC form – Section E. If the product was found to be extra virgin, seals can be collected from the SA Olive office. The seals will be invoiced after collection

Once the product has undergone the organoleptic evaluation, the member's report will be available within three weeks.

## **5. Labelling requirements**

Certain labelling elements are mandatory and others are recommended. It is the responsibility of the producer to comply with all applicable labelling laws and regulations. The producer is referred to [Department of Health – Regulations relating to the labelling and advertising of Foodstuffs (R146) for mandatory requirements; SANS 1377 for recommended requirements] as a starting point.

A copy of the front and back label must be submitted with each oil sample.

## **6. Certificate of analysis**

Each sample submitted for assessment must be accompanied by a certificate of analysis issued by an accredited laboratory.

The certificate must indicate:

- free fatty acid percentage; and
- peroxide value.

## **7. Organoleptic requirements & assessment procedure**

Samples are required of each olive oil submitted for assessment.

2 x 500 ml samples of each batch are required. The first sample will be tasted by the SA Olive Organoleptic Panel. The second sample will be retained for a period of

twelve months to serve as a reference sample.

Should re-tasting be required, the second sample will be tasted. An additional sample may be requested from the producer.

The **tank/batch number** must appear on the samples provided.

The samples will be assessed at a blind tasting by a tasting panel consisting of trained tasters recognized by SA Olive. The tasting will as far as possible be done according to the standards laid down by the International Olive Oil Council.

The producer will receive a tasting report from the panel regarding each oil submitted. The report will endeavour to guide the producer as to the intensity of the oil entered, i.e. Delicate, Medium or Intense. The panel may also make a recommendation as to whether an oil should be submitted for re-tasting.

## **8. Integrity of the SA Olive Commitment to Compliance scheme**

### ***Producer accountability***

This is an integrity-based scheme. Full accountability resides with the producer.

### ***Recordkeeping for audit purposes***

Producers must keep records of all documents submitted for the CTC Scheme. Copies of records submitted by producers in respect of each tasting session will also be kept at SA Olive for three years.

### ***The role of SA Olive***

From time to time SA Olive will conduct random on-shelf sampling of CTC seal-carrying product to test for compliance with CTC rules and standards.

Should a product be found to be non-compliant, any of the following actions may be taken:

- SA Olive may advise the producers, and afford them an opportunity to make representations in relation to the issue;
- After considering such representations SA Olive may withdraw permission to use the CTC seal in relation to the olive oil or product in question;
- SA Olive may advise any person or party, including stockists of the olive oil or product, of the foregoing.

# CONTACT DETAILS

**For more information on the SA Olive CTC Scheme contact:**

**General enquiries:**

Manager SA Olive

Vittoria Jooste

Tel: 083 389 0565

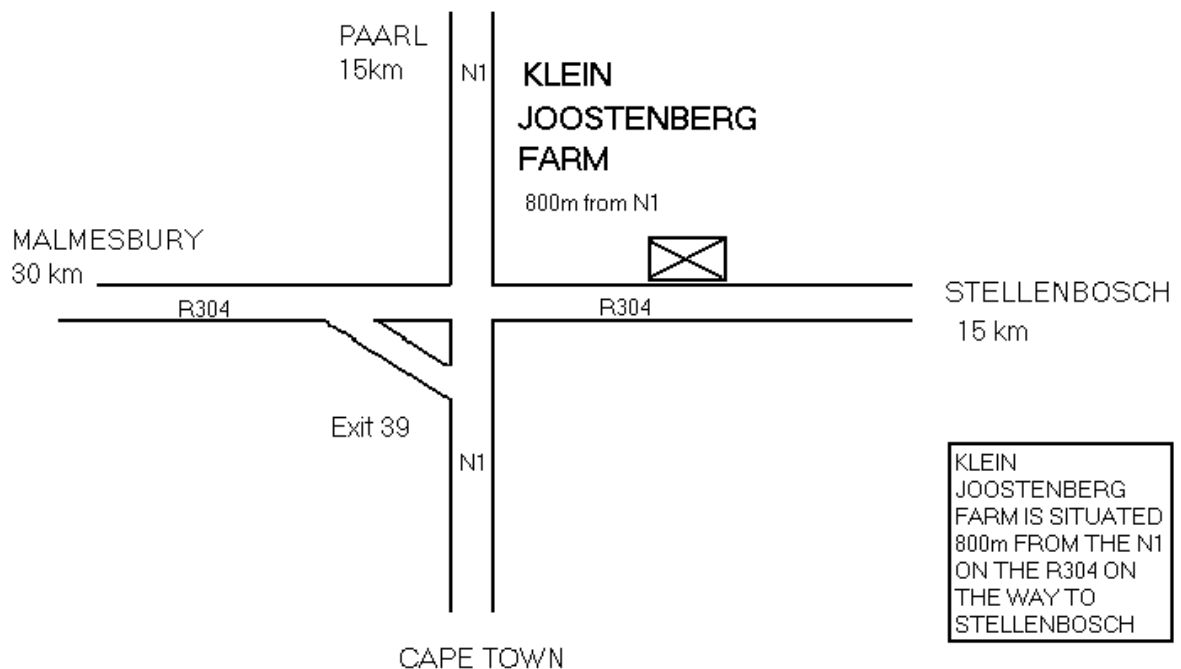
E-mail: [manager@saolive.co.za](mailto:manager@saolive.co.za)

**Physical address for deliveries:**

No. 4A The Courtyard

Klein Joostenberg Farm

R304 Muldersvlei 7607



**Once inside Klein Joostenberg, pass the Nursery, Deli/Bistro on the left.**

**The road bends towards the left. There is parking on your right.**

**Drop off your samples with Jenny in the Admin Office (Courtyard).**

Our telephone numbers are: Admin 021 88 44 141  
Restaurant 021 88 44 208  
Butchery 021 88 44 206  
Grocer 021 88 44 303

## References

- SA Olive Code of Conduct  
Obtainable from [info@saolive.co.za](mailto:info@saolive.co.za)
- International Olive Oil Council Guidelines  
[www.internationaloliveoil.org](http://www.internationaloliveoil.org)
- SANS 1377:2015  
Obtainable from SABS's webshop